andrew james

Espresso Coffee Maker

Please read the manual fully before using the appliance and keep the manual safe for future reference.

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Important safety instructions

Before using the Espresso Coffee Maker please follow all basic safety instructions including the following:

Read all instructions before use

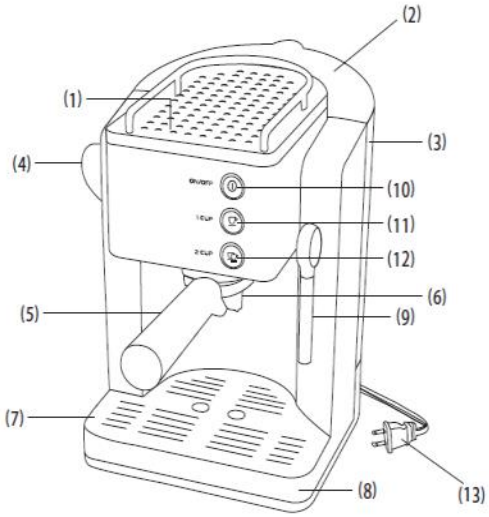
- To protect against the risk of burning please do not touch hot surfaces, use the appropriate handles or knobs provided
- To avoid electric shocks, fire and general injuries do not put the main appliance, cords or plugs into water
- Children must be supervised at all times whilst using the appliance
- This appliance is not intended to be used by persons with reduced physical, sensory and mental capacities, unless they are supervised or seen fit to use the appliance by a persons responsible for their safety (this includes children)
- Ensure that the plug is removed from the main supply before cleaning
- Before removing parts and cleaning allow time for the appliance to cool
- Do not use the appliance if it has a damaged cord, plug or if the appliance has been damaged in anyway. Please contact the manufacturer or a qualified person before replacing parts
- Do not use accessories unless they have been evaluated for use as this may lead to injury
- The appliance is for indoor use only
- Do not let the cord hang over the edge of a counter, table or onto any hot surface
- Do not put the appliance near or on hot gas, electric burners or in a heated oven
- To disconnect the product press the on/off button before safely removing the plug from the main supply
- The appliance is not to be used for anything other than its intended use
- Lids must be secured correctly before use
- Be aware that removing lids during the brewing process may lead to scalding
- Always take care and use oven gloves when handling hot materials and allow time for it too cool before cleaning

Additional safety

- The appliance should be plugged into a 230V AC electrical outlet only
- Only water is to be used in the appliance, do not put any other liquids or foods in the appliance unless as instructed in the cleaning instructions
- Do not move the appliance whilst hot, allow a cooling period to occur before moving
- When moving the machine always pick it up by the base
- Only put the appliance on a heat resistant surface
- If a problem occurs with the appliance switch it off using the on/off button and unplug it from the main supply
- If the appliance falls into water do not attempt to rescue it. Remove the plug from the main supply immediately and contact the customer service department for a repair or re-supply
- Always use fresh, clean and cool water in the appliance
- Ensure that the steam knob is moved to the off position when the appliance isn't in use
- The appliance is for domestic use only
- Relieve pressure via the steam wand before removing the cup or filter basket

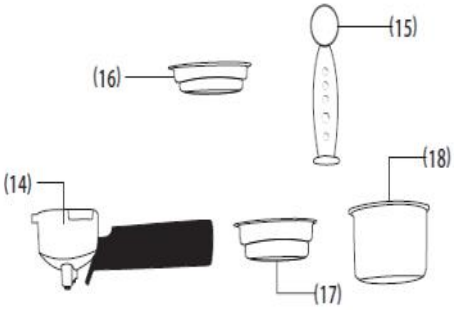
Appliance components diagram

1. Storage warming rack
2. Removable water reservoir lid
3. Removable water reservoir
4. Steam knob
5. Portafilter
6. Espresso spout
7. Removable drip plate
8. Removable drip tray
9. Steam wand
10. ON/OFF button
11. 1– cup (single shot) button
12. 2– cup (double shot) button
13. Plug



Accessories

14. Portafilter
15. Tamping/ measuring spoon
16. Coffee bag filter basket
17. 1– cup (single shot) filter basket
18. 2– cup (double shot) filter



Warning – Ensure that you clean and empty the removable drip tray to avoid spillages. To cleanly remove the drip plate lift it up and off the unit. Empty the excess water, rinse and replace the drip plate.

Using and assembling the appliance

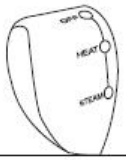
- Before using the appliance for the fist time you must clean the machine and prime the pump. Make sure the appliance is also on a level surface and near a sink making it easier to discard water.
- Ensure the plug is not attached to the mains supply
- Remove the lid and gently lift the water reservoir at the back of the unit by lifting it up and off the unit (refer to Fig 1).

- Always make sure that the water level never drops below the minimum mark. If the appliance is turned on without water the pump will be permanently damaged. Never operate the appliance without water in the reservoir.
- Please ensure that the water level also never exceeds the maximum mark
- Return the water reservoir to its original position and replace the lid
- Without any coffee add a 2-cup filter basket into the portafilter holder. Following the instructions found in “Removing/ adding portafilter” insert and lock it into the espresso maker .
- Place the container underneath the Portafilter to catch water leaving the spout.
- The plug the appliances cord into a 230 V AC electrical outlet.
- To turn the Espresso maker on press the ON/OFF button, it will then begin to flash.
- Press and hold the 1 cup and two cup button for at least 3 seconds at the same time. The espresso machine will then start to heat instantly.
- Once the ON/OFF button stops flashing the espresso machine is ready to use.
- Then empty the container and also the drip try, the espresso machine is now fully ready to use.

Pre-heating

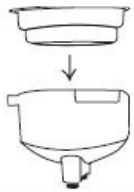
- To maximise the taste and het the correct temperature of an espresso it is important that the machine is pre-heated. Before using the appliance for the first time it is important to fill the water reservoir to the maximum mark and re-insert it ensuring it is securely in place.

Fig. 2 Steam Knob



- Please note that the water level should never exceed the maximum mark
- The water level must never drop below the minimum mark
- Ensure that the steam knob is in the OFF position

Fig. 3



Preparing a single shot (1 cup) of espresso

1. Put the 1-cup filter basket into a Portafilter.

2. Then add a singular full tamping/ measuring spoon (close to 5 full teaspoons) of fresh espresso-ground coffee to the groove as illustrated in Fig 4 into the 1 cup filter basket. For an enhanced coffee flavour compress the ground coffee further into the 1 cup basket.

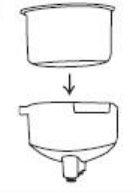
Fig. 4

3. Always ensure the filter basket is properly seated in the Portafilter.

Preparing a double shot (2 cups) of espresso

1. Put the 2 cup filter basket into the Portafilter
2. Then add a double full tamping/ measuring spoon (close to 10 full teaspoons) of fresh espresso-ground coffee to the groove as illustrated in Fig 4 into the 1 cup filter basket. For an enhanced coffee flavour compress the ground coffee further into the 1 cup basket.

Fig. 5



3. Always ensure the filter basket is properly seated in the Portafilter

Removing/adding the Portafilter

1. Place the portafilter (which has already been filled with ground coffee) in line with the unlock icon on the left side of the coffee spout

2. Then push the portafilter upwards and under the machines espresso spout (Fig 6). To ensure it is fully inserted hold the portafilter in one and place the other hand on top of the machine.

Fig. 6

3. The rotate the handle in an anti-clockwise fashion until it is under the lock icon on the side of the espresso spout.

4. The portafilter will then fit tightly into the machine, when fitted correctly it will be flat against the machine with the handle perfectly centred at the front of the espresso maker

Warning

To eliminate the risks of buns and burning water spillages ensure that the filter basket is fitted correctly and that the full portafilter is inserted properly in the espresso maker.

Never touch the portafilter immediately after use, always allow it too cool thoroughly before touching the appliance to avoid burning fingers or hands from the rising steam.

Brewing process

1. Place an espresso cup onto the drip tray directly under the portafilter.

2. For a singular shot (1– cup) or a double shot (2– cup) press the appropriate single or double button.

3. Once the heated water has passed through the machine the espresso maker will stop. Remove the cup from the drip tray taking the necessary precautions.

4. Always unplug and allow the machine to cool after use and before cleaning.

5. After each use wash the portafilter and filter basket in warm soapy water,

rinse and dry after each use.

Preparing cappuccino

A traditional cappuccino normally consists of 1 part espresso and 2 parts milk with frothy milk resting on the top, to achieve optimal results always use fresh cold milk. Additional ingredients can be used to customise your cappuccino for example cinnamon and cocoa sprinkles can be added to add extra depths or flavour your cappuccino.

For the best results please follow these instructions:

1. Fill up the stainless steel frothing mug with cold, fresh milk till its 1/3 full (add a small amount of ice-cubes if preferable).
2. Switch the espresso machine on using the ON/OFF button and turn the steam knob to the setting “Heat”. Once the appliance is sufficiently heated the ON/OFF light will become steady. This function is to pre-heat the steam wand and also reduce excess water that will come out of the steam wand. Be aware that water may shoot out of the steam wand once its pre-heated.
3. The ON/OFF sign will stop flashing when its ready to create steam.
4. Once this has occurred turn the steam knob to “Heat”.
5. Lift the frothing mug towards the steam wand at a slight angle ensuring that the tip of the wand stays just under the surface of the milk, continuously rotate the mug in a circular motion, this will heat the milk.
6. Take caution when frothing the milk as the mug will become heated, it is advised that you hold it by the handle or wear oven gloves.
7. Start creating froth by lowering the mug so that the tip of the froth wand is just below the surface of the milk. Once a sufficient amount of froth has been created turn the selector control to the OFF function and remove the mug.
8. Before proceeding **wait until the steam wand produces no further steam**. This allows extra steam to leave the wand whilst cleaning of it of excess milk.
9. The frothing mug should now hold the consistency of half milk (resting at the bottom of the jug) with the top half containing the foam.

10. Pour an equal ratio of foam to milk in the cup of cappuccino . The milk should predominately come first whilst the foam can be spooned onto the cappuccino.

Cleaning & storing the appliance

- Begin the cleaning process by turning the portafilter until the handle faces the unlocked position, this is visible as the portafilter will visually drop down and out of the appliance.
- Empty the filter basket of used coffee, in some cases it is advisable to use a kitchen brush to clean the filter basket of excess used coffee granules. A pin may also be used to dispense of clogged holes on either the filter basket or the steam wand.
- Ensure that both the portafilter and filter basket (s) are thoroughly cleaned with warm water and correctly dried after every use.
- After every use empty the drip tray of water, clean and dry with a clean cloth. Then replace it with the clean drip plate.
- Before storing, wipe down the outside of the espresso maker and the steam wand with a damp cloth drying thoroughly afterwards.

Caution

Do not use solvents or detergents that may damage the surface of the machine. Also be aware that several parts of the machine i.e. pour spout, filter basket, portafilter and the tamping/ measuring spoon are not dishwasher safe.

Descaling

Overtime an accumulation of minerals and calcium can affect the performance of the espresso maker. It is therefore vital that after approximately every 300 cups of coffee the espresso maker is cleaned and distilled in vinegar. To descale your espresso maker you should adhere to the following guidelines:

1. As with previous cleaning instructions make sure that the appliance is unplugged from the mains.
2. Mix approximately two tablespoons of vinegar to 1 litre of water, then pour the solution into the water reservoir.

3. Do not attach the portafilter to the espresso maker instead simply place a container on the drip tray under the espresso spout.

4. To start the machine press the ON/OFF button, the light will then begin to flash.

5. Simultaneously press the 1 cup and the 2 cup button at the same time and ensure you hold them down for three seconds. The espresso maker will then begin to heat automatically.

6. Once the ON/OFF button stops flashing allow the vinegar/water mixture to sit for a further 15 minutes.

7. Additionally press the 2-cup button to continue the brewing process until the reservoir is empty. This ensures full descaling

8. Rinse the reservoir to remove all excess calcium and solution. Fill it with clean water and replace.

9. The repeat steps 4 through to 6, this allowing clean water to flow through the espresso maker.

10. Rinse the water reservoir , fill it with clean water and replace it to its original position.

11. As seen in Fig 2 turn the steam knob to heat, this will cause the ON/OFF button to flash.

12. Fill the frothing mug 1/3 full using the pouring spout, then 1/2 full with fresh clean water and leave it to one side.

13. Once the ON/OFF button stops flashing the espresso maker is ready to produce steam.

14. Proceed to turn the knob to steam.

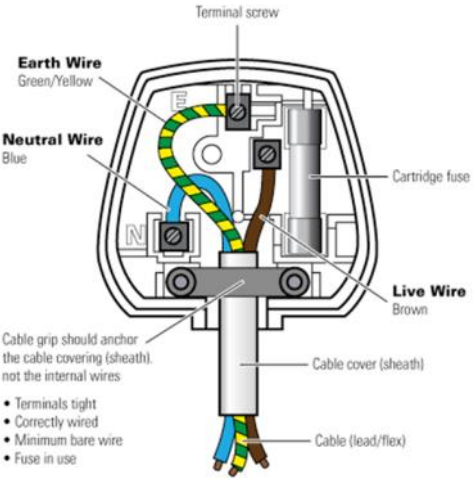
15. Hold the frothing mug by the handle and bring it up towards the steam wand. Insert the steam wand just below the surface of the water. Once the water produced by the steam wand looks clean turn the steam wand to the off position.

Electrical information

Please note:

It is extremely important that the wires or cores in the flex are connected to the correct terminals in the plug. If the colour of the mains lead of the appliance does not correspond with the coloured markings identifying the terminals in your plug proceed as follows:

- The **Live** (**Brown**) wire connects to the right- most live (L) terminal nearest to the fuse.
- The **Neutral** (**Blue**) wire connects to the left-most neutral (N) terminal.
- The **Earth** (**Green and Yellow**) wire connects to the central, top most earthed (**E**) terminal.



Warning:

If the appliance is double insulated indicated by the double insulated symbol: ⧈ it should not have an earth wire or earth connection.

Plug

The plug must be protected by the correct AMP fuse; this will be indicated on the case of the plug. Only BSI or ASTA approved fuses should be used. When changing the fuse always replace it with a fuse that is of the same identical rating as the original. If you are unsure about which plug or fuse to use, always refer to a qualified electrician.

Please note after replacing the fuse, ensure that the cover is correctly fitted back onto the plug. Never attempt to run the appliance if the plug does not have a cover. If a moulded plug is fitted and has to be removed take great care in disposing of the plug and severed cable, it must be destroyed to prevent it from engaging into a socket. If the supply cord is damaged it must be replaced by a service agent or a

similarly qualified person in order to avoid a hazard.

All of our electrical appliances conform to pre-existing EC Directives 2006/95/EC (Low Voltage Directive) and 2004/108/EC (EMC Directives).

For further information please visit http://www.esc.org.uk/industry/product-safety/product-testing-screening/kitchen-appliances/

UK and EU Guarantee

Your new Andrew James product comes with a 24 month guarantee and a 2 year fixed warranty, effective from receipt confirmation. Your receipt or order number is required as proof of purchase date so it is imperative that you keep it safe. This guarantee only applies if the item has been used solely for the use intended, and all instructions have been followed accordingly. Please note this product is only for domestic not commercial use. Abuse of your product will invalidate the guarantee. Returned goods can only be accepted if repackaged properly within the original colour product box, and presented with the original receipt of sale/order number. This does not affect your statutory rights. Returned products must be cleaned and returned to us in as close to delivery condition as possible.

If your product develops a problem within the first 12 months of the fixed warranty, we will pay all shipping costs to have it returned to us. After 12 months the customer will be liable for the cost of returning the product to us. We will then pay to have the repaired/replaced item shipped back to the customer.

If you wish to return your item for a full refund, you have the right to do so within the first 7 days. For our returns policy please go to www.andrewjamesworldwide.com

Customers are responsible for any taxes applied to our products when they are shipped outside of the EU. All of our prices are inclusive of VAT.

Once a product has been returned to us, we will aim to repair or replace it within 30 days of receipt. The guarantee does not cover any defect arising from improper use, damage, build-up of lime scale or repair attempts made by third-parties. Also, the guarantee does not cover normal wear and tear of individual parts.

Disposal of the appliance

This Product is for Household Use Only!

Correct disposal of this product

This marking indicates that this product should not be disposed with other household waste throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device , please use the return and collections systems or contact the retailer where the product was purchased. They can take this product for environmentally safe recycling.

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